Extension Circular No. 210

Home Extension Demonstration Series
First Year - Second Meeting

CHRISTMAS SPECIALS IN COOKERY

by

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Christmas comes but once a year and when it comes it brings all sorts of Specials from the kitchen. Specials not only for the table and children at home, but also for the gifts to be sent away to both young and old.

CAKES AND COOKIES

The fruit cake is truly a delightful gift as well as a most convenient delicacy to have on hand at Christmas time. It can be made before hand- before the Christmas rush is upon us. In fact the fruit cake is one of the few things that improves with age.

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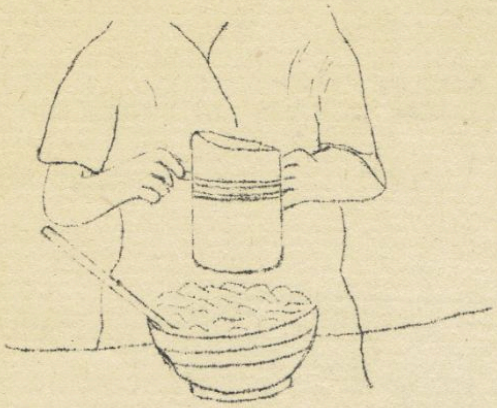
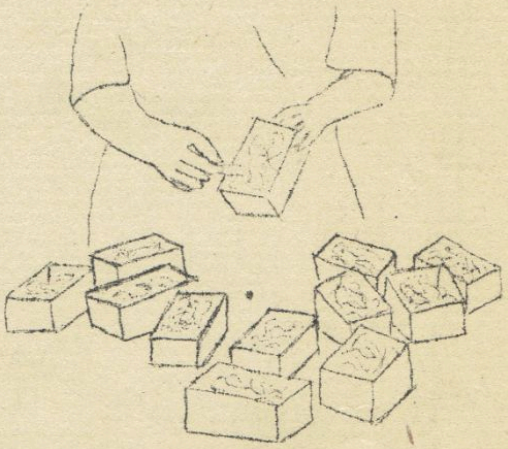
Fruit Cake Recipe

1 lb. butter	½ teaspoon cl
1 lb. sugar	3 lbs. raisins
12 eggs	seeded and cut
1 lb. flour	in pieces
2 tsp. cinnamon	1 lb. currants
Nutmeg) ¾ tea-	1 lb. citron
Allspice) spoon	thinly sliced
Mace) each	and cut in
Cider	strips
2 tablespoons	1 lb. figs, fi
lemon juice	ely chopped



Dredge the fruit with flour before adding it to the cake.

Cream the butter, add sugar gradually, and beat thoroughly. Separate yolks from whites of eggs, beat yolks until thick and lemon-colored, whites until stiff and dry, and add to first mixture. Add flour (excepting one-third cup, which should be reserved to dredge fruit) mixed and sifted with spices, cider, and lemon juice. Then add fruit, except citron, dredged with reserved flour. Dredge citron with flour and put in layers between cake mixture when putting in the pan. Bake four hours in a very slow oven, or steam three hours, and bake one and one-half hours in a slow oven.

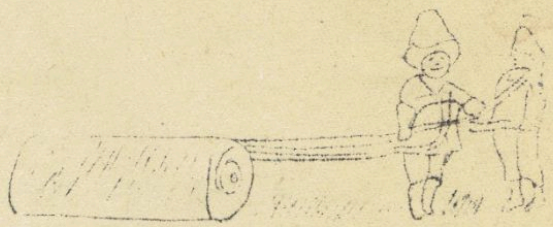


The recipe will make a dozen individual gifts for girls.

OTHER CHRISTMAS CAKES

If one must consider expense or if there are children to be included in the Christmas party, it no doubt is wiser to leave out the fruit cake and in it's place use a less expensive and one more easily digested. The Christmas touch need not be lost, for the cake may be attractively but inexpensively decorated and then used for a center piece.

For the Yule-log shown use your old jelly roll recipe and cover with chocolate icing and spatter white icing on it to resemble snow. The log is being pulled in by means of ribbons or better still a heavy silk cord or rope.



A jelly-roll makes a good Yule-log drawn in by two boy dolls.

Snow-ball Christmas Cakes

1 c. butter	4 c. flour
1½ c. sugar	1 ts. soda
6 eggs	4 ts. cream of tartar
1 scant c. milk	2 ts. vanilla

Cream together the sugar and butter, add the well beaten eggs; then add alternately the milk and flour sifted together with soda and cream of tartar. Beat well and add vanilla. Bake in small greased tins, rounded at the bottom in a rather quick oven (375°). If necessary trim tops to make them fit when two cakes are placed together to form balls. The two cakes are stuck together with some tart jelly. Cover balls with plain white frosting and roll in shredded cocoanut.

Apple Sauce Cake

1/3 c. butter	1 ts. soda
1 c. sugar	1 ts. cinnamon
1 c. apple sauce (pulp sweetened)	½ tsp. cloves
	½ ts. salt
1¾ c. flour	2/3 c. raisins

Cream butter, add sugar and continue creaming. Add the apple sauce and the dry ingredients (mixed and sifted). Beat vigorously and add raisins. Bake in a moderate oven for 40 minutes, in a pan not more than two-thirds full.

Potato Chocolate Cake

4 eggs	3½ ts. baking powder
2 c. sugar	2 sq. chocolate, melted
1 c. hot mashed potato	2/3 c. shortening
	1 ts. cinnamon
½ c. milk	½ ts. cloves
2 c. flour	1 ts. grated nutmeg

1 c. chopped nut meats

Break eggs into mixing bowl and beat. Add sugar and beat thoroughly. Add the milk, then the potatoes, and flour mixed and sifted with other dry ingredients. Add the melted fat. The fat should be barely melted, not warm. Beat all and turn into cake pan. This makes 2 loaves of cakes that can be kept moist for some time.

Plain Frosting

White 1 egg
2 ts. cold water
2 c. powdered sugar
½ ts. vanilla or
½ ts. lemon juice

Beat white of egg until stiff; add water and sugar. Beat thoroughly, then add flavoring. Use more sugar if needed. Spread with a bread-bladed knife.

Boiled Frosting

1 c. sugar
½ c. water
whites 2 eggs
1 ts. vanilla or
½ ts. lemon juice

Put sugar and water in sauce pan and stir to prevent sugar from adhering to saucepan; heat gradually to boiling point, and boil without stirring until syrup will thread when dropped from tip of spoon or tines of silver fork. Pour syrup gradually on beaten whites of egg, beating mixture constantly until of right consistency to spread; then add flavoring and pour over cake, spreading evenly with back of spoon. Grease for cutting when firm enough.

Fudge Frosting

Use fudge recipe. Spread on cake when right consistency for spreading.

Penoche Frosting

Use penoche recipe. Spread on cake when right consistency for spreading.

Cookies and Small Cakes

Foundation recipe for plain cookies

No. 1 with cream

2 eggs
1 c. sugar
1 c. cream
3½ c. sifted flour
4 ts. baking powder
1 ts. salt
flavoring

No. 2 with shortening

1/3 c. fat
1 c. sugar
2 eggs
½ c. milk
2½ c. flour
3 ts. baking powder
1 ts. salt

Mix ingredients in order given. If possible chill dough for an hour or s before rolling. The cooler the dough the more easily a soft dough will roll. Roll to about ¼ in. thick, cut with small cutter, and bake on well oiled tins in moderate oven until light brown.

Variations:

1. Chocolate cookies - Add 3 or 4 tablespoons of cocoa to recipe.
2. Spice Cookies - Add 1 ts. cinnamon, ½ ts. nutmeg, ¼ ts. cloves to recipe (sift with flour).
3. Ginger Cookies, add 2 ts. ginger to recipe.
4. Seed cookies, add 1 or 2 tb. caraway seed.
5. Cocoanut cookies, add ½ c. shredded cocoanut
6. Nut cookies, add ½ c. chopped nuts.

Foundation recipe for drop cookies

½ c. fat	2 c. sifted flour
1 c. sugar	3 ts. baking powder
2 eggs	½ ts. salt
¼ c. milk	

Mix ingredients in order given. Drop small spoonfuls on well oiled pan. Bake in moderate oven until light brown.

Variations:

Nut - Add 1 c. chopped nut meats to recipe. If desired a whole nut meat may be placed on each cookie before baking.

Date - One level cup chopped dates added to recipe.

Raisin or currant - One level cup chopped raisins, or one cup currants added to recipe.

Chocolate - Add 3 or 4 tb. cocoa to recipe.

Spice - Same as for plain.

Cocoanut - same as for plain.

Tea Cakes

2 eggs	1½ c. flour
Sour cream (thin)	½ ts. soda
1 c. sugar	1 ts. baking powder
½ ts. salt	1 ts. lemon extract

Break eggs in a cup. Add sufficient thin, sour cream to fill the cup, add to sugar. Beat well, add flour sifted with salt, soda and baking powder. Beat very thoroughly. Bake in gem pans. This may be varied by adding ½ c. raisins or ½ c. shredded cocoanut.

AFTERNOON TEA CAKES

Almond Cakes

10 oz. almond paste (1 lb. tin 60¢ or 5 lb. tin $2.78)
1 egg white, unbeaten
powdered sugar

Work the paste on bread board with sugar and egg until it can be rolled out. Knead (warmth from hands assists) - Then roll out on a thin layer of powdered sugar, frost with icing, cut in fancy shapes and bake in very slow oven. Frosting will be a delicate brown color.

Icing (for almond cakes)

1 egg white unbeaten
1 c. powdered sugar (approximately)
1 tsp. lemon juice

Beat sugar into egg white until it is thick enough to cut on back of a spoon and will not run together. Is flavored and put on almond mixture before baked. Is very glossy and nice.

Cut a fruit cake in small fancy shapes, ice completely with above icing and let dry. Mix these with other cakes. Makes lovely assortment for any occasion.

Scottish Short Breads

¾ c. butter
½ c. sugar
2 c. flour

Cream butter very thoroughly and add sugar. Work in flour, take out on board and knead, thoroughly blending the materials. Old Fashioned Scottish Short Bread was never rolled out on a board and cut into shapes, but the mixture of dough was pressed into the baking pan using the knuckles of the hand. This makes irregular depressions in the dough.

Sprinkle comfits over the top and bake in a moderate oven from 20 to 25 minutes.

(Comfits are tiny caraway seeds candied)

"Crawlers"

2 eggs beaten lightly, add tablespoon sugar, 3 tablespoons cream, salt, then 1 2/3 cups pastry flour, mix well and roll out <u>thin</u>. Cut in shapes. Fry in hot fat.

"Bishop Bread"

2 eggs, ½ c. sugar, 6 heaping tsp. flour, 1 tsp. baking powder, 1 lb. dates, cut fine, and one cup walnuts broken in pieces. Bake in a slow oven.

Bran Cookies (3 doz)

½ c. butter or substitute
1 c. granulated sugar
1 tb. cream or milk
2 eggs
2 ts. baking powder
2 c. Bran
1½ c. flour
Pinch of salt
1 ts. vanilla

Cream butter and sugar, add the eggs, well beaten, the cream, bran and flour, baking powder, salt, vanilla. Mix ½ cup bran and ½ c. flour to use in rolling out. Roll only a small piece at a time. Roll about ¼ inch thick and cut with a biscuit cutter. Bake in a rather hot oven.

Brownies

1/3 c. butter
1/3 c. sugar
1/3 c. molasses
1 egg, well beaten
1 c. flour
1 c. nuts

Cream the butter and add sugar gradually. Next, add molasses and the well beaten egg, then the flour, and part of the nut meats broken in pieces. Drop in small oiled tins. Place half a nut meat on the top of each cake, and bake in a moderate oven.

Cocoanut Macaroons

2 egg whites
½ c. sugar
1 c. shredded cocoanut
2 c. corn flakes

Beat eggs stiff, add sugar, cocoanut and corn flakes. Drop by spoonfuls on oiled sheets. Bake in slow oven. ½ c. chopped nuts may be added.

Corn Flake Kisses

1 c. sugar
1 c. nuts
4 egg whites
1 c. cocoanut
3 c. corn flakes

Beat whites of eggs until very stiff and gradually fold into them the sugar, nuts, cocoanut and corn flakes. Drop in teaspoonfuls on oiled tins and bake about 15 minutes.

Marguerites

1/3 c. sugar
white 1 egg beaten stiff
¼ ts. vanilla
1/3 c. English walnuts

Add the sugar to the beaten egg, stirring constantly; add vanilla and nuts. Spread on saltines and brown in a hot oven.

Lemon Marshmallow Cookies

½ c. butter or shortening
2 c. sugar
2 eggs
1 ts. soda
6 tb. lemon juice
Grated rind of 1 lemon
½ ts. salt
flour to roll thin
marshmallows

Beat sugar and butter to a cream, add the well beaten eggs. Dissolve the soda in lemon juice. Add this and the grated rind and salt to other ingredients, with enough flour to roll easily. When the cookies are nearly done place half a marshmallow in the center of each, and finish in a slow oven till the marshmallow spreads. To give Christmas touch place red candy or cherry in marshmallow as it comes from the oven. (This decoration may be used for any cooky.)

Lemon Star Cookies

½ c. sugar
2 c. pastry flour
¾ c. butter or other shortening
½ ts. salt
3 eggs
3 ts. baking powder
1 ts. lemon extract

Cream together the butter and sugar, add the eggs well beaten and then the flour, salt and baking powder sifted together. Work thoroughly, cover, and let stand for a few moments; roll thin, cut in star shapes and bake in quick oven. Decorate if desired with white icing and sprinkle with chopped nuts, or tiny candies. This makes from 50 to 60 cookies, which will keep for some time. Flours vary, use enough to give necessary stiffness for rolling.

Date Dessert

1 c. light brown sugar
1 c. walnut meats
½ ts. salt
1 c. dates
½ c. pastry flour
3 eggs

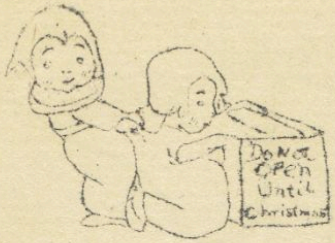
Put nuts and dates through food chopper. Mix together the sugar, salt yolks of the eggs beaten until they are lemon-colored, and the dates and nuts rolled in the flour. Bake in a well oiled and floured loaf pan in a slow oven 45 minutes. Serve in slices with whipped cream.

Christmas Apples

1 c. sugar
2 c. water
32 cinnamon drop candies
6 apples

Peel and core medium sized firm apples. Place side by side in pan just large enough to hold the number of apples required. Pour over syrup made by bringing to boil the above ingredients. The syrup should just cover the apples. When apples are tender, cool and when ready to serve place on lettuce leaf and top with whipped cream. The apples take up the color of the cinnamon drop candies and are a beautiful red.

SPECIALS FOR THE CHILDREN



In planning any festivity for the children the main thing to remember is their love of the spectacular and their keen imagination. Anything made to imitate something else is always sure to make an appeal to their love of make believe.

I. Every child loves a surprise. Plan to have some things hidden from view in the article of food. Do not place hard or inedible objects in surprises as it may result in broken teeth.

Suggestions:

1. Filled cookies, made by placing a spoonful of jam, nuts, stewed raisins or some "goodie" between two cookies and pressing the edges firmly together before baking.

2. Stuff figs, dates, prunes, etc., with a nut or some fondant, then dip the whole thing into icing or chocolate.

3. Conceal eatable favors in popcorn balls.

4. Hide the popcorn balls themselves in colored icing.

II. Imitation of favorite toys.

1. Drum - Bake any good cake batter in small baking powder cans. (If lined with wax paper will come out perfectly). When cold, cut into oven sections the shape of a drum. Dip each section into white icing, then decorate with a tooth pick dipped in red or green icing or chocolate to imitate drums. Drumsticks can be made from candied orange peel or toothpicks with cherries stuck on the ends. Then place on drum crossed.

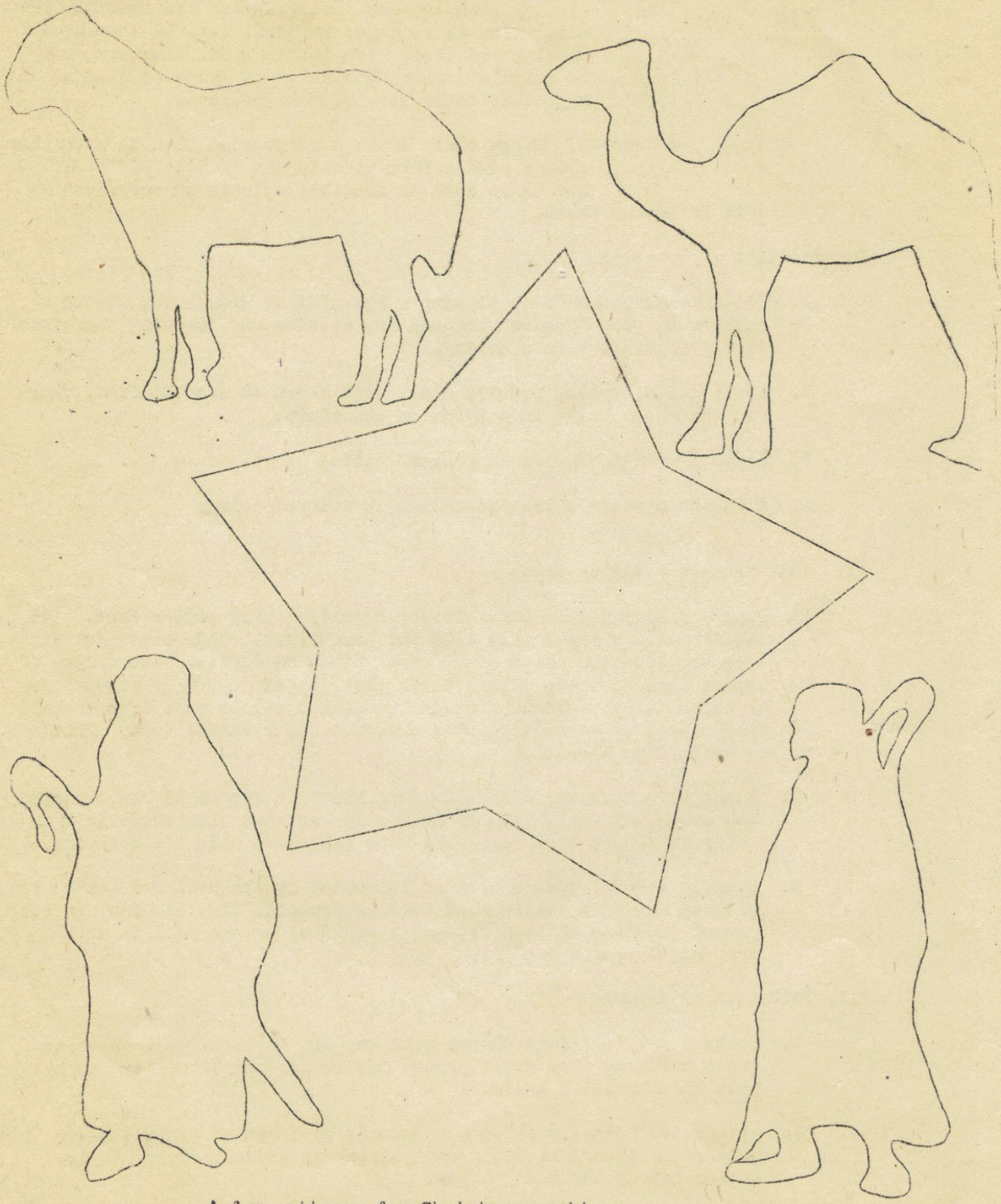
2. Baseball - To make, stick the flat sides of two small round-shaped cup cakes together, trim if necessary and coat with white icing. After it is dry mark off seams with chocolate using a toothpick.

3. Baskets - Round sponge cake or cup cakes can be hollowed out to form baskets and then filled with sugared popcorn, tiny candies, or with tinted or plain whipped cream. A strip of orange peel or citron does nicely for a handle.

III. Imitation of Animals

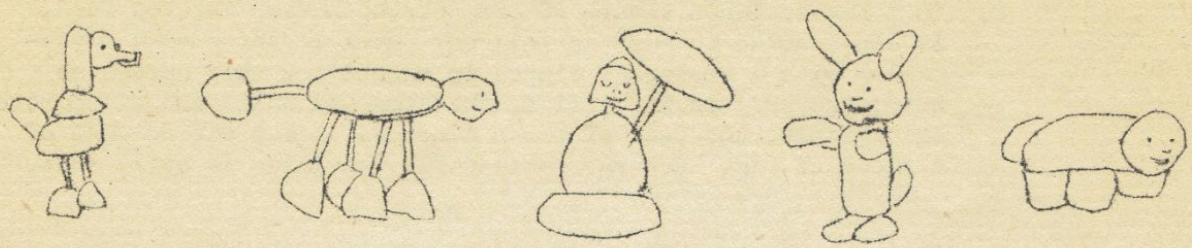
1. Cookies cut in animal shapes with the aid of tin cookie cutters. Paper patterns (use stiff paper) may be cut and traced in dough with sharp pointed knife.

2. Attractive animal cookies can be made by frosting plain cookies with colored or chocolate icing and placing an animal cracker in the center before the icing dries.



A few patterns for Christmas cookies

3. Animals of all sorts and descriptions can be made from gum drops and tooth picks. Sometimes trimming these with scissors and putting on features with a toothpick dipping in chocolate result in some clever creations.



4. The elephant - Run a toothpick through 2 licorice gum drops, having the flat sides of the gumdrops together. The toothpick should be long enough to extend slightly beyond the gum drop at one end and quite a distance beyond at the other end. On the short end press a long light gumdrop for a tail. Insert the other end through a round light colored gum drop on which cloves have been stuck in for eyes. Place a long gumdrop on the end of the toothpick for the elephant's trunk. Run toothpick lengthwise through four long gum drops and insert the ends into the elephant's body. If the tooth picks are too long, cut off.

5. Clown Cookies will surely bring shouts of joy from the children

a. Made by sketching faces and hair on plain sugar cookies. Chocolate or colored icings may be used.

b. The features may be made by using small raisins or small colored candies.

Faces may also be sketched on cakes baked in muffin tins.

c. Arrange frills of gayly colored crepe paper around each little cake, the effect thus obtained is of little faces smiling from ruffled bonnets.

6. Turtle Cakes - Make sponge cake in a dripping pan, and after icing it, mark off into small squares. In each square make a turtle by using large plump raisins for the body, 2 cloves with buds removed for the feet, one with bud for head, and the point of a clove for the tail.

7. Gingerbread Man

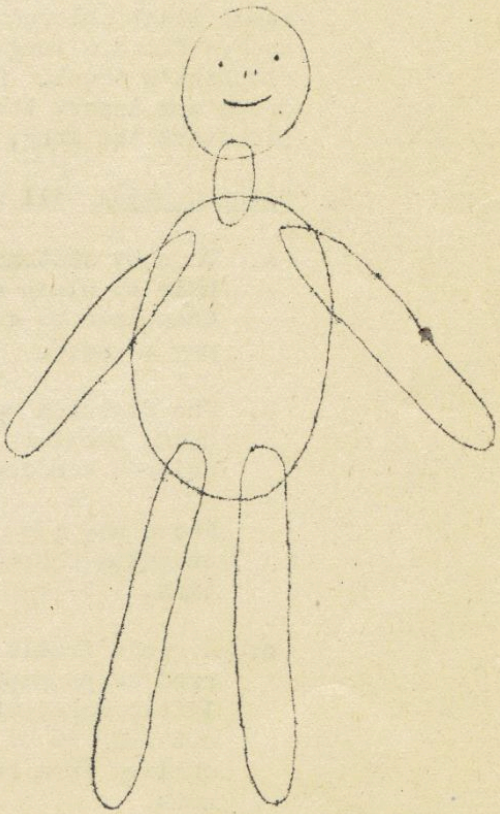
a. On a rather large square of gingerbread having the top iced, is constructed a "man" as follows: Mark features on a marshmallow with a toothpick dipped in chocolate, this serves as head; the body is 2 fat figs, the arms and hands are of peanuts and raisins, the feet of brown almonds. A cap can be made of a piece of fig. Arrange these while the icing is still soft.

b. Gingerbread man - Ginger Cookies

2 c. sugar
1 c. lard or shortening
1 c. sorgum
2 eggs
½ c. hot water
2 ts. soda
1 tb. ginger
1 ts. cinnamon
¼ ts. cloves
flour to make stiff dough to handle

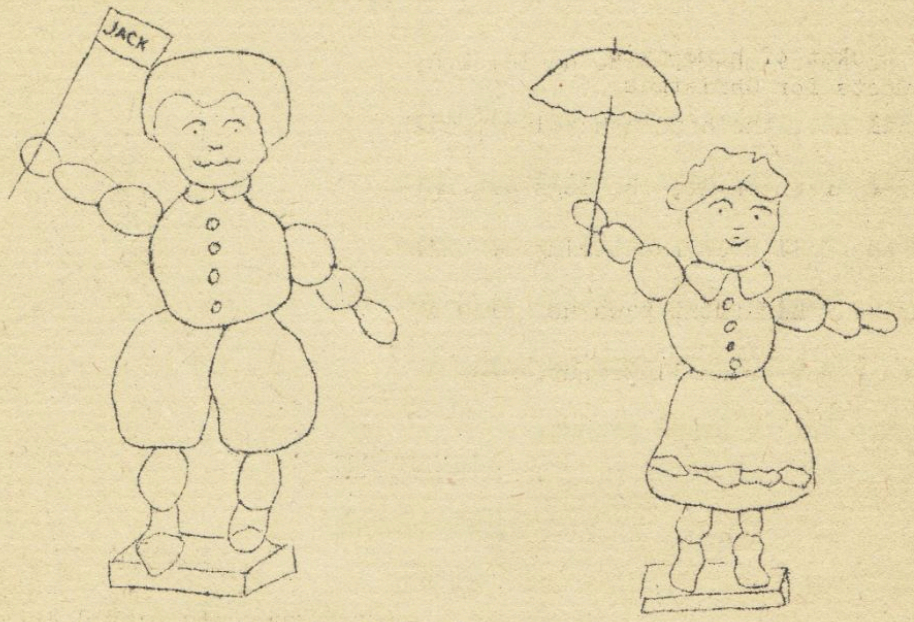
Cream sugar and shortening, add sorgum then hot water, then the eggs slightly beaten. Sift the dry ingredients with about 1 c. of flour and combine with mixture, add more flour to make dough so it can be handled.

To make gingerbread man, take off piece of dough, pat into round flat pieces for head, another larger piece patted into oblong form for body. Join the head and body by small pieces for neck. Then attach slender pieces for arms and legs. Raisins may be used for face and buttons on coat, or these may be put on after baking in the form of frosting. The places where the different parts are joined will run together during the baking thus a very chick Mr. Gingerbread Man will step out of the oven.



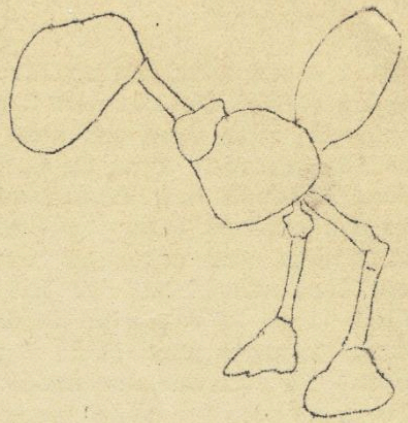
Mr. Gingerbread before he goes into the oven.

8. Place cards that the children delight to look at during the meal and equally enjoy eating for dessert are Mr. and Mrs. Figman. Their heads are marshmallows, with eyes and nose of vegetable coloring or chocolate. Their bodies are made from figs, their arms and legs of large seedless raisins. Mrs. Figman's hat and trimming on her skirt are popped corn. The feather in her hat and belt about her waist are cut from citron. Stiff frosting will make good noses and buttons and keep in place the half peanut hands and feet also. Mr. and Mrs. Figman are held in a standing position on a flat piece of candy by means of frosting. Toothpicks form the skeleton. Mrs. Figman's parasol is a paper cup from a box of candy held up by a toothpick. Mr. Figman announces whose place it is by the name written on the flag, as the two stand together before each dinner place.

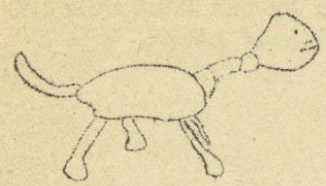


Mr. and Mrs. Figman

9. Other amusing favors for holidy or special dinners are made with nuts, matches, sealing wax and bits of string. Mr. Nut Rooster has a brazil nut body an almond for a head, with a red sealing wax comb. The wings are pieces of pecan nut shells as are also the feet. The parts are held together with red sealing wax.



Mrs. Ostrich is made up as follows: English walnut body, a head and tail of brazil nuts, legs of match sticks, and feet of half pecan nut shells.



Puss has a pecan nut for the body, a small hazel nut for head, match sticks for legs, and a bit of string for the tail.

The nutty monk's make up is: body a brazil nut, the head a hazel nut with features drawn on it, the legs are matches, the tail a coarse string or hair curler. In his front paws he holds a pistachio nut or small peanut.

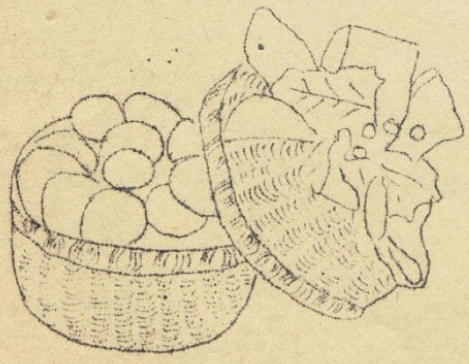
CONFECTIONS

Fondant

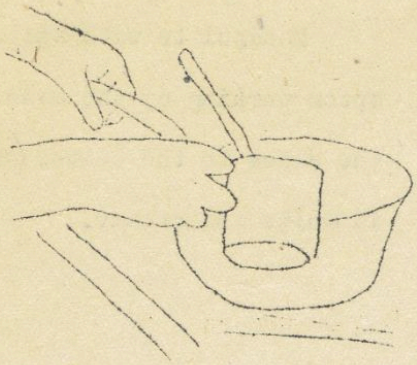
Fondant suggests many dainty bonbons and candies, and it's making is very simple if directions are accurately followed.

2 c. sugar ½ c. boiling water

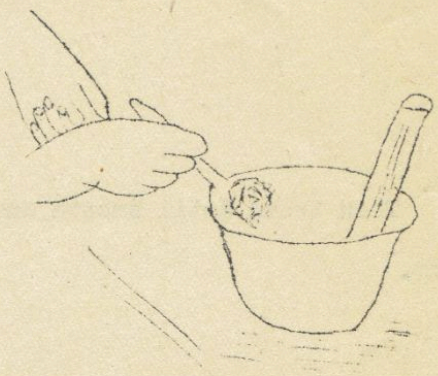
1/8 ts. cream of tartar



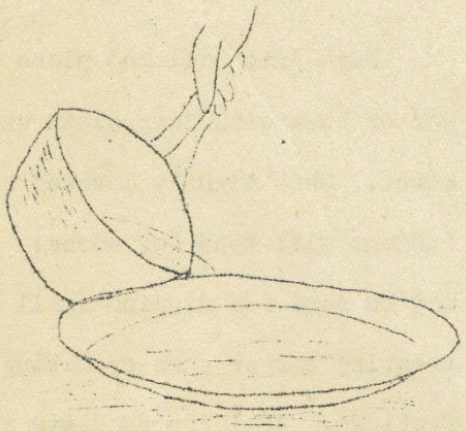
A basket of home-made sweets for Christmas



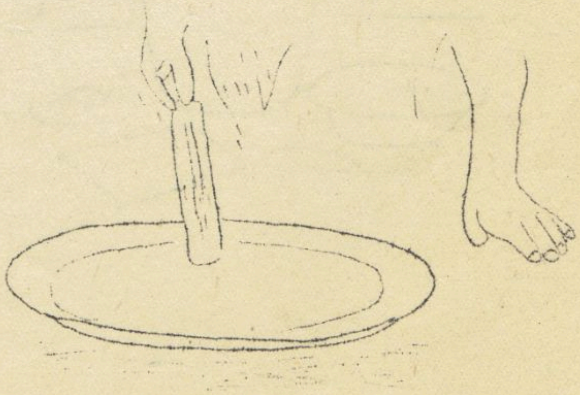
Put ingredients in smooth granite ware saucepan, stir, place on range and bring to the boiling point. Boil rapidly without stirring until it reaches 238° or forms a soft ball in cold water.



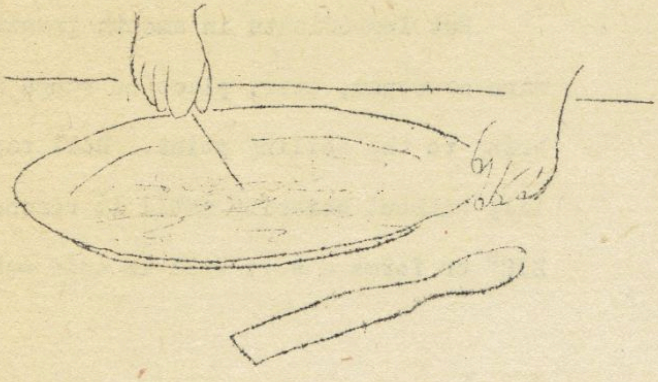
Wash down the sugar from the sides of the pan with a swab made by tying a piece of wet cheese cloth over the bowl of a spoon or the tines of a fork.



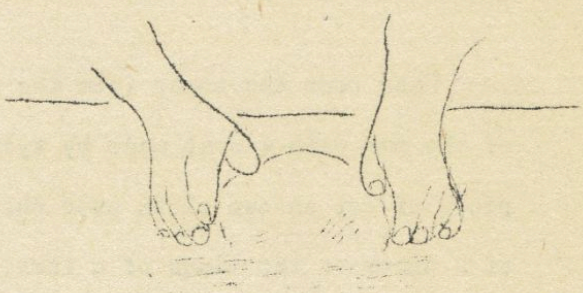
When done, pour quickly into a platter rinsed in cold water but not dried. Do not let the candy drip, but pour quickly.



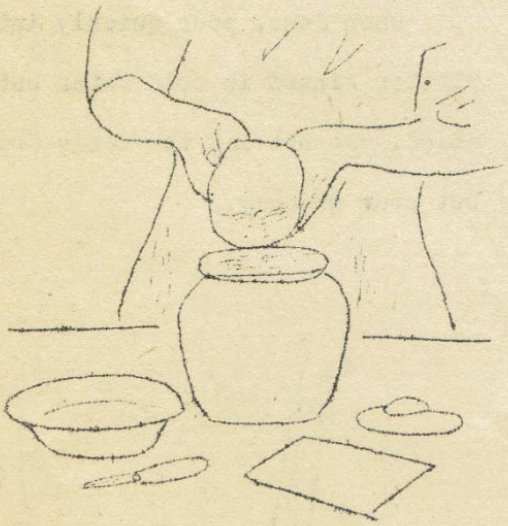
Insert the thermometer and let cool without jarring or stirring till it registers 100° or until cool enough so it can be handled with hands comfortably.



Manipulate with spatula or spoon working up the mass from the sides to the center until it is white and creamy.



Then knead until smooth and firm.



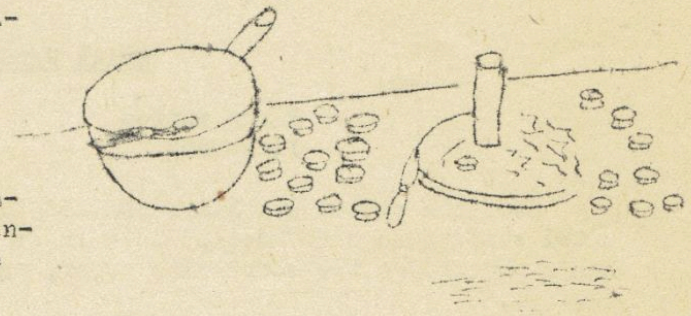
Form into ball and place in a jar or bowl with damp cloth under cover. When tightly covered the fondant will keep for weeks. It may be used for dipping small cakes, frosting larger ones or making confections. If large quantity is required do not attempt to double recipe, but rather repeat it until the necessary quantity is made. The flavor is added when fondant is to be used.

To melt for dipping bon bons, cakes or frosting place quantity required in small saucepan over the stove in a shallow pan of boiling water. Stir with a wooden spoon until it melts to the consistency desired.

Variations

Take any quantity of the fondant; knead and work into it any flavor or color to suit the taste; break off small pieces and form or cut them out in odd or regular shapes, and stand them in rows on sheets of waxed paper.

1. A mixture of powdered ginger, cinamon, cloves, grated nutmeg and a little cocoa may be kneaded into a lump of the fondant. Roll out and cut with a small cutter. (Cutter for hole in doughnuts.)



2. One half ounce of unsweetened chocolate with one-fourth vanilla extract may be added while creaming one-fourth pound of fondant.

3. Cut some fondant into small squares, and spread a little strawberry or raspberry jam on a piece, placing another over it like a sandwich. Coat with melted chocolate.

4. To make pineapple bonbons, roll out some flavored fondant quite thin, spread some chopped candied pineapple (other candied fruit may be used) on top, work it into the fondant, roll out again, and cut in strips.

5. A very good butter fondant is made by adding 3 tb. of butter during the boiling of the syrup.

6. Maple sugar creams are delicious. Grate maple sugar and mix in quantity to suit taste with flavored fondant; make the mixture into any shape, dry on waxed paper. May or may not be dipped in melted fondant or chocolate.

7. Cocoanut balls. Take one cupful of vanilla fondant and work into it as much chopped or shredded cocoanut as it will take and still admit of being molded. Mold and place on waxed paper to dry before dipping or packing.

8. Walnut creams. Mold pieces of flavored fondant into balls. Lay on waxed paper and press on English Walnut meats on the top of each. Plain pink or maple fondant may be used.

9. Fruit fondant. Take as much unflavored fondant and knead into it some raisins, chopped dates, chopped figs, chopped citron, or any nice chopped candied fruits. Press into a flat cake about an inch thick, then cut it into bars, and place on waxed paper to dry for several hours. May be dipped into melted fondant, melted chocolate or into both.

10. Nut balls. Chop nut meats, or roll them out with a rolling pin and knead them into a piece of flavored fondant. Roll into balls and dry; then dip in melted fondant, melted chocolate or roll them in cocoa, powdered cinnamon, or chocolate powder. Wrap in waxed paper.

11. Put half a cupful of stoned and stewed prunes through a food chopper with one cupful of preserved cherries and 1 c. of pecan nut meats. Knead this into a piece of flavored fondant. Shape into small square blocks and set in a cool place to harden. Melt some fondant in a double boiler and add enough melted bitter chocolate to make the desired color and flavor. Dip and drop on waxed paper.

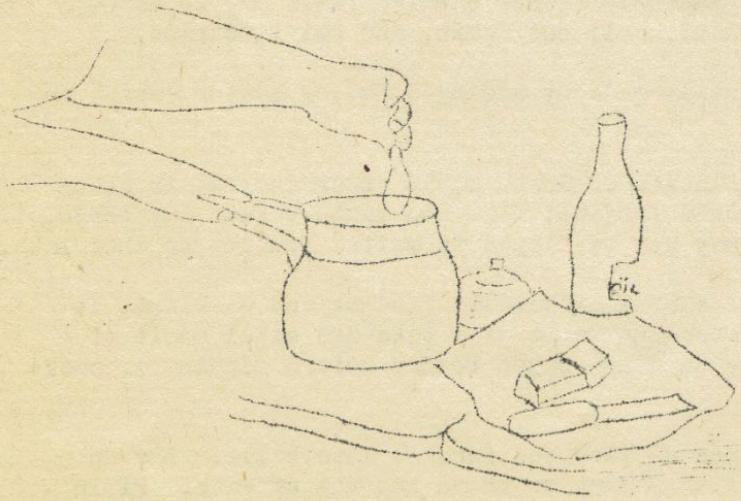
Note: When fondant is dipped they may be decorated with chopped nuts, tiny candies, small pieces of cherries, almonds, etc.

Quick Fondant

2 egg whites — 2½ c. powdered sugar
flavoring

Beat the whites slightly, and add the sifted sugar, a little at a time until stiff enough to knead. Work in flavoring as desired. Then cover the hands and dredge the board with sugar, and form the candies in the shapes desired.

Chocolate Dipping



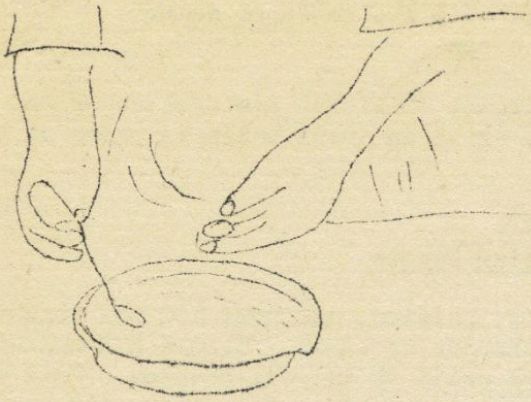
To dip chocolate only very few utensils are needed but plenty of time and a good deal of patience.

Place water in bottom of double-boiler and heat very hot but not to boiling point.

In top part of boiler place chocolate cut into bits. Use the regular coating chocolate if obtainable if not any sweetened or unsweetened chocolate. To each one pound cake of chocolate add while it is melting, one fifth bar of cocoa butter.

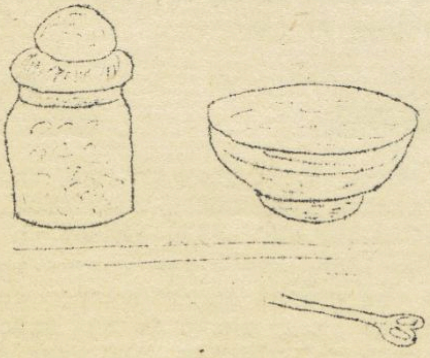
Let the chocolate melt, stirring it frequently. Pour about half of it into a shallow dish, the size depending upon the amount of chocolate being used. Place rest of chocolate over the water again.

Cool to about 80° beating the chocolate all the while. When chocolate has cooled sufficiently it is necessary to work quickly.



A Wire twisted into the shape of a small spoon is convenient, but the hand is the quickest method. As the chocolate is thick, the little mark on top, characteristic of the commercial chocolate can be made by the dipper or finger.

Roll the center to be dipped in the chocolate, pick up with thumb and first finger, rub off surplus with other hand, bringing the fingers up to form any desired design on top.



After-Dinner Mints

3 c. sugar
$\frac{1}{4}$ ts. cream of tartar
$\frac{1}{2}$ c. boiling water
$\frac{1}{2}$ ts. vinegar
2 drops oil of peppermint

Put ingredients, except peppermint, in saucepan bring to the boiling point and let boil, without stirring until mixture will become brittle when tried in cold water. Pour on a buttered large platter. As soon as edges cool, fold towards center and as soon as mixture can be handled pull until white, adding the peppermint during the process. Cut in small pieces (using scissors) into a bowl containing powdered sugar. Stir until coated with sugar and put into a glass jar. Cover and let stand from 10 to 12 days.

Almond Balls

1 lb. almonds 1 lb. powdered sugar
cocoa

Blanch almonds and grind very fine. Mix with powdered sugar and put through food chopper several times. Roll in small balls in palms of hands, then roll in cocoa.

Perisian Sweets

Chop equal parts, of figs, dates, raisins, and nuts and mix together. These may all be put through meat chopper together. Dredge a board with powdered sugar and knead the mixture until it is well blended. Roll to 1/3 inch in thickness and cut in cubes, rounds or form in balls. Dip each in powdered sugar and pack in tin boxes, separating the layers with oiled paper. This mixture may also be used for stuffing dates, prunes or figs.

Stuffed Dates and Prunes

Remove stones from prunes and dates. Fill cavities made in prunes with prepared dates. Shape in original form and roll in sugar. Perisian Sweet mixture may be used.

Dates may be stuffed with:

Fondant
Seedless raisins
Marshmallows
Walnut meat or chopped to paste
Preserved ginger and cherries chopped together.
Pecan nut and cherries chopped together.
Figs, prunes and shredded cocoanut chopped together
Fudge
Fresh peanut butter, then dipped into melted chocolate or melted fondant.
Candied pineapple
Roasted peanuts

The stuffed dates may be left plain or rolled in sugar, may be dipped in plain or colored fondant in melted chocolate or glace.

Candied Orange Peel

Select oranges with bright and thick skin. Peel them and cut the rinds into pieces of uniform size, about 2 or 3 inches long and ¼ inch wide. Put the pieces into a saucepan, cover with cold water and bring almost to boiling point, but do not boil. Pour off the scalding water and repeat this process twice again. Add to the peel it's own weight in granulated sugar, cover again with cold water, and boil until no syrup shows in the saucepan when it is held to the side. Spread on a buttered platter, and when partly cool, roll in sugar.

Lemon peel may be done in the same way.

Fruit Cake Candy

1 c. granulated sugar	½ c. of currants
1 c. brown sugar	½ c. seedless raisins
1 c. of rich milk	½ c. shredded almonds
1/8 ts. cream of tartar	½ ts. of vanilla

Place in a kettle and boil to about 245°F., or until a little dropped in cold water makes a firm but soft ball. Stir constantly during the cooking. Pour onto a damp platter. Scatter the prepared fruit and nuts over the syrup, also the vanilla. Let stand for three or four minutes, then cream with the spatula or wooden spoon. Cover for half an hour. Knead the mixture with the hands and put into a covered receptacle over night. When ready for use cut or mold in small oblong pieces. Let stand a while and coat with sweet chocolate.

Christmas Joys

1 c. figs	1 c. candied cherries
1 c. English walnut meats	1 tb. lemon juice
1 c. stoned dates	½ c. candied orange peel

Put the fruits and nuts through the food chopper, the lemon juice and knead until thoroughly mixed. Toss on a board well dusted with powdered sugar, roll out to ¼ inch thickness and cut into rounds with a small cutter. When they have stiffened frost the top with a plain orange icing and decorate with bits of angelica and red cherries to ressemble holly.

Candied Apples

Select good sound apples, preferably of the Jonathan, Spitzenburg, or Winesap Varities. Make a syrup of 2 c. sugar and 1 c. water. Stir until sugar dissolves and then bring to a boil. Have ready medium sized apples pared, cored, quartered, and each quarter cut into three slices. Drop the pieces into the boiling syrup and allow to cook gently until they are transparent and tender, and easily pierced with a straw. Remove from the kettle, drain, and place on platter. Allow to remain 24 hours, then roll in granulated sugar; roll twice again at intervals of 24 hours. If moisture accumulates on platter clean off. After third rolling allow to dry on platter until no moisture comes from apples.

After removing each batch of candied apples add about ½ c. boiling water to keep a uniform density.

The apples can be cut in different shapes using fancy vegetable cutters.

Vegetable coloring can be added to syrup if desired.

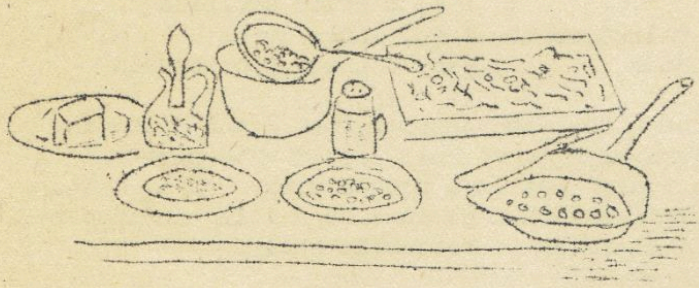
Pineapple and other fruit may be candied in the same way.

Glaci Nuts and Fruits

2 c. sugar	3 tb. sugar
1 c. boiling water	Blanched nuts of
1 ts. cream of tartar	any kind.

Caramelize the 3 tb. of sugar. Add the boiling water, and when dissolved the sugar and cream of tartar. Boil without stirring until the syrup is absolutely brittle when a little is dropped in cold water (310° F.) Remove the saucepan from the heat and place in a vessel of cold water to stop the boiling instantly. Then place over boiling water while dipping. Halves of walnuts and pecans or whole Brazil nuts may be used, or peanuts or filberts may be dropped by the teaspoonful on a marble slab or paraffin paper. The best utensil to use in dipping is a long sharp hat pin.

Canned pineapple, cherries and apricots, bits of figs, dates stuffed with fondant, maloga grapes, strawberries and sections of seedless oranges may be dipped. In case juicy fruits are used, they must not be pinched while dipping as the juice will spoil the glace.



Salted Almonds

To blanch place in boiling water long enough to loosen skin, drain by pouring through sieve then turn a little cold water over them so they can be easily handled. Then remove skins by squeezing them off one at a time or rubbing with coarse towel. Put one tablespoon butter and ½ tb. lard in frying pan, for each pint of nuts, set on fire until very hot, then add the nuts and stir well until light brown color. Do not get them too dark, as they will cook some after removing from fire. Remove to pan lined with soft paper, taking up as little oil as possible, and sprinkle with salt, repeat until all are fried.

Salted Peanuts

Use jombo peanuts and prepare in same manner as directed for almonds.

Popcorn Balls

Pop the corn, sift and use only perfect grains. Put the pop corn into a good sized bowl or pan. To each four quart, allow 2 c. sugar, ½ c. of water and a rounding tb. of butter. Boil the sugar, water and butter over the fire until the syrup forms a hard ball when dropped into cold water. Pour this over the pop corn slowly, stirring all the while. Quickly press into balls or squares, and put aside to cool.

Puffed Rice Balls

Make like Pop corn Balls.

Puffed Wheat Balls

Make like Popcorn balls.

Butter-Scotch Lollypops

2 c. brown sugar
2 ts. vinegar
1 c. butter
1 c. water
½ tb. vanilla

Put ingredients in a smooth pan. Bring to the boiling point and let boil, without stirring, until mixture becomes brittle when tried in cold water. Drop from spoon on a marble slab or large platter and fasten a wooden skewer or lolly-pop stick in on edge while the candy is still hot, or you can pour a generous tablespoon into each muffin tin. Before hardening commences, remove with a spatula or knife and adjust stick and allow to harden on wax paper. These may be made into funny faces with currants, bits of nuts or small colored candies.

Dark Lolly-Pops

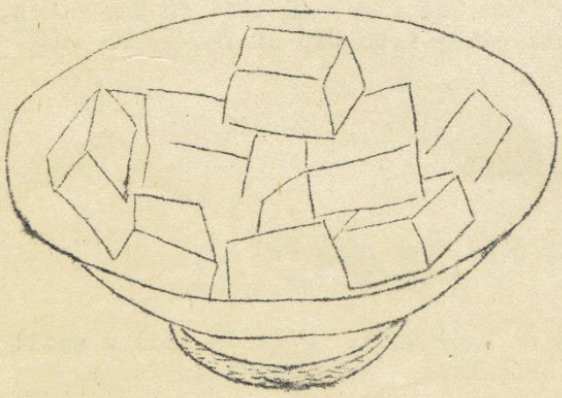
Mix thoroughly one cup and one-half of sugar, one-half c. Karo (white) and ¾ c. water; add 2 squares of melted chocolate just as boiling begins, boil until a little is hard when tested in cold water. Pour a generous tb. into each buttered muffin tin. Before hardening commences remove with a spatula or knife, adjust skewer and allow to harden on wax paper. For other flavor, omit chocolate and use fruit juice instead of water; color as desired and flavor with extract.

Peanut Brittle

1 qt. peanuts, shelled and chopped
2 c. finely granulated sugar
1½ tb. butter
few grains soda
few grains salt

Butter a small dripping pan, sprinkle on the peanuts chopped coarsely, caramelize the sugar, stir in the butter, salt and soda and pour over the peanuts heated.

Fudge



2 c. sugar
1 c. milk
nuts if desired
2 tb. butter
2 sq. chocolate
½ ts. vanilla

Put sugar, milk, and chocolate shaved in a smooth saucepan. Bring to boil as quickly as possible. Stir until sugar is melted. Then boil without stirring until it registers 238° or makes a soft ball in cold water. Add the butter and vanilla and set aside to cool until it begins to grow firm around the edges. Beat until creamy and very thick consistency. Pour in a buttered pan to cool. Mark in squares while cooling.

Nuts may be added just before it is ready to turn out. Dates cut in bits make a good addition.

Christmas Fudge

To make, add pistachio nuts blanched and cut small and some candied cherries to above recipe just before turning into pan.

Penoche

2 c. brown sugar
½ c. milk
2 tb. butter
½ ts. vanilla
Peanuts

Make the same as fudge.

Divinity

2 c. sugar
½ c. white syrup
nut meats
½ c. boiling water
2 egg whites
vanilla

Place sugar, syrup and water in a smooth saucepan. Bring to a boil as quickly as possible and let boil to 244° or until it forms a soft ball in cold water.

Have egg white beaten stiff. Pour syrup into egg white in narrow stream beating vigorously all the time. Continue to beat until creamy and thick. Add nuts and vanilla. When very thick pour in buttered pan, or drop on waxed paper from spoon.

Pralines

2 c. powdered sugar
1 c. maple syrup
½ c. cream
2 c. pecan nuts

Put ingredients in saucepan and boil until it registers 238° or makes a soft ball in cold water. Remove candy from the fire and beat in nut meats, beating until creamy, then drop in small piles from tip of the spoon on waxed paper.

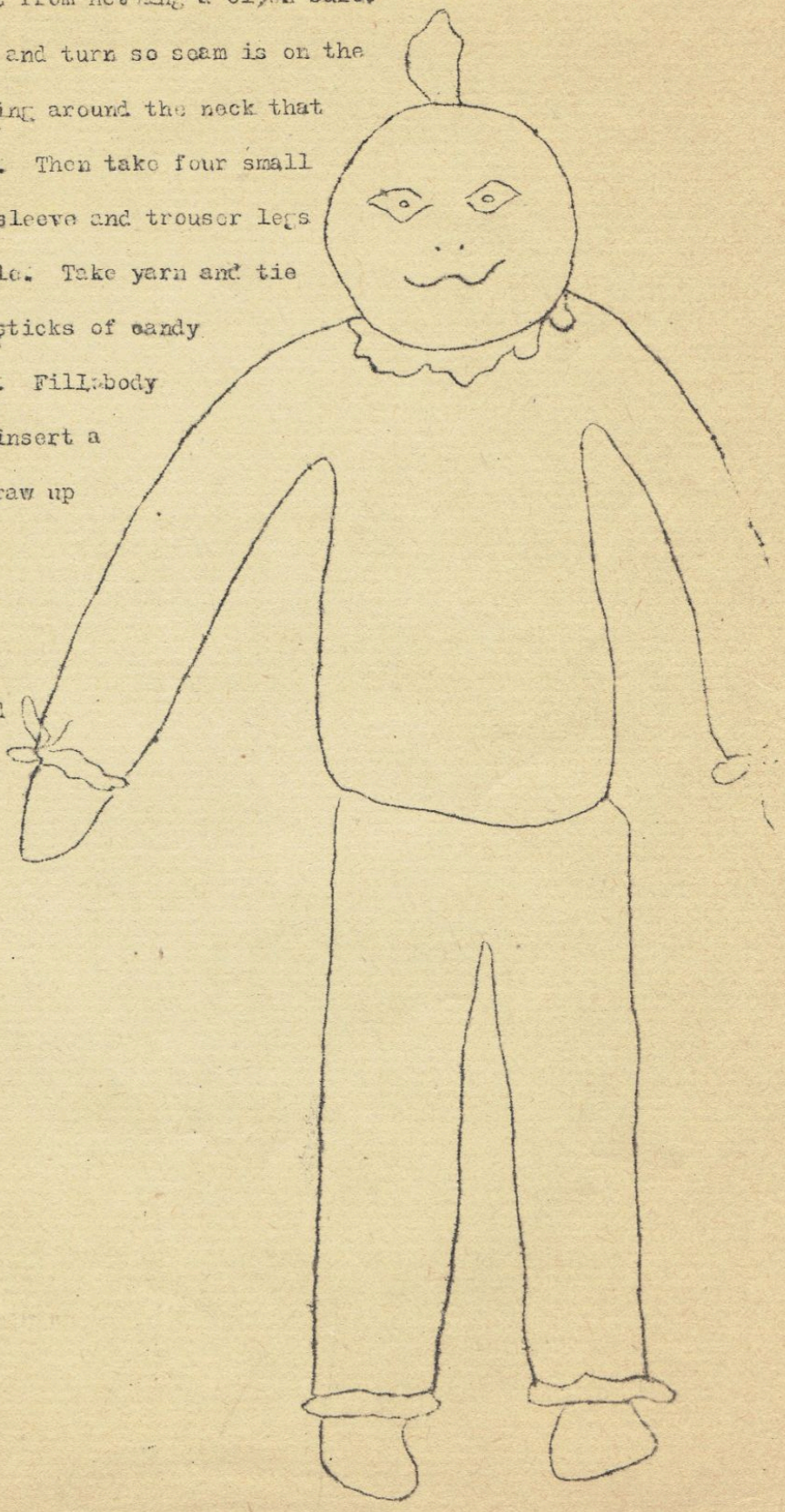
Sour Cream Candy

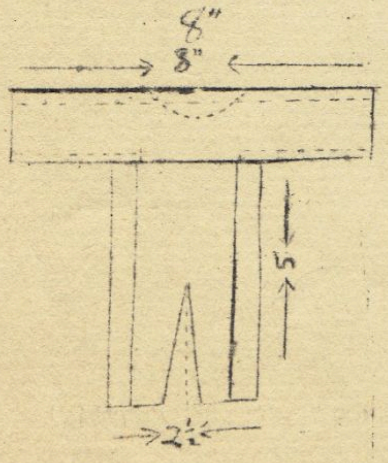
2 c. brown sugar
½ c. sour cream or ½ c. sour milk and
1 ts. vanilla
2 tb. butter

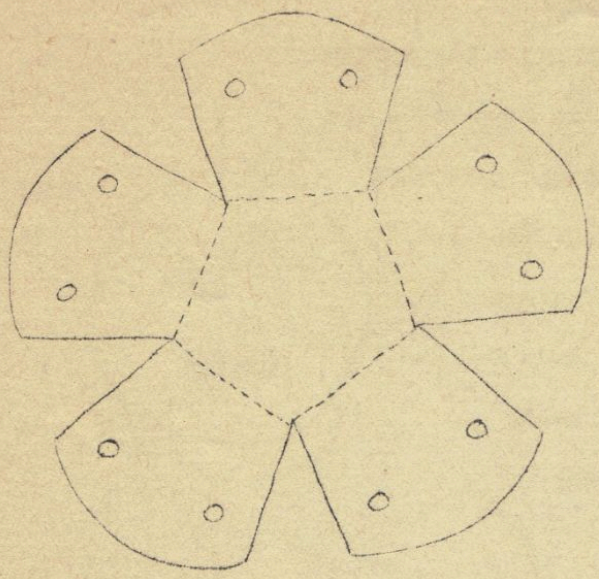
Mix the sugar with the sour cream or sour milk. Cook it till a small amount placed in cold water will form soft ball. Proceed as in fudge.

MR. HAPPY FOR THE CHRISTMAS TREE

To make Mr. Happy, cut from netting a clown suit. Stitch together on machine and turn so seam is on the inside. Run a colored string around the neck that can be used for drawstring. Then take four small peanuts, insert in end of sleeve and trouser legs so half of peanut is visible. Take yarn and tie in place securely. Place sticks of candy in place for arms and legs. Fill body with small candies. Then insert a lollypop into the body. Draw up the drawstring at the neck tightly and provide a loop for hanging on the tree. Features should be sketched on the lollypop with chocolate or colored icing.







A very pretty but easily made nut cup for the Christmas table is to cut from bright red paper the cups using diagram for a pattern. Fold on dotted lines and lace together with green ribbon.

For the bride or a girl who is just old enough to help with the dishes an entertaining little gift is the Mopsy Dollie. She is made up as follows: A dish mop for head, a painted wooden mixing spoon for face, a dish towel, the body, a dustless duster the skirt and a woven dish cloth a shawl. A ribbon tied around the neck forms the collar and holds Mopsy firmly together.

Enameled and decorated tin boxes in which coffee, etc. is purchased make splendid containers for sending away the Christmas candies, cookies and cakes.